



**PRODUCT CODE** 14592  
**NAME** ECLAT OR  
**INVOICE NAME** ECLAT OR 2,5KG

## ANALYSIS CERTIFICATE

### Article informations

**Batch number (refer to the packaging) :**  
**Best-before Date (refer to the packaging) :**  
**Manufacturing date (refer to the packaging) :**

### Microbiological characteristics

Microorganisms	Method
Salmonella* : Not detected in 25g	BKR 23/07-10/11

The analysis laboratory is appointed by the COFRAC for marked analysis « \* »

### Chemical characteristics

	Lead	Cadmium
Type of product	Maximum values	Maximum values
Crispy crêpe biscuit pieces.	0.2 mg/kg	0.02 mg/kg

## Health certificate

We certify that our products:

- are in a total agreement with the effective European Directive 2000/36/CE of European Parliament and Council of 23/06/2000 relative to cocoa and chocolate products for human consumption, which has come into effect on 3rd August 2003;
- are in a total agreement with the effective Regulation 1169/2011 of European Parliament concerning consumer information on food products;
- are in a total agreement with the effective Regulation 488/2014 of European Parliament concerning maximum levels of cadmium in foodstuffs;
- are in a total agreement with the effective Commission Regulation (EC) N° 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs;
- are in a total agreement with the general obligations of the business of food products as well as the general prescriptions of the food legislation defined in the regulation CE N° 178/2002 of the European Parliament and the Council;
- do not contain origin of pig and dioxin, are non-ionized and GMO free (in accordance with European regulations 1829/2003 and 1830/2003);
- do not contain any ingredients which, according to our latest knowledge, could be harmful to the public health;
- are safe for use and fit for human consumption and are produced to the highest standards of safety;
- are free from radioactive elements, in accordance with the food safety standards of the European Community;
- the primary packaging used for packaging meets the requirements of the European regulations in force relating to materials and articles intended to come into contact with foodstuffs; .

Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

### Description

**Fine crispy flakes of pure butter wafer, biscuity notes. Bake-resistant.**

### Legal name & Ingredients list

**Crispy crêpe biscuit pieces.**

Ingredients list:

WHEAT flour, sugar, concentrated butter (MILK), dried skimmed MILK, BARLEY malt, salt.

### Allergens

**Contains:**

gluten, milk

**May contain:**

egg

**Composition**

WHEAT flour 46.7%

sugar 43%

concentrated butter (MILK) 6.3%

dried skimmed MILK 2%

BARLEY malt 1%

salt 1%

## Nutritional values for 100 g

<i>Energy kcal</i>	422	kcal/100g
<i>Energy kJ</i>	1,787	kJ/100g
<i>Protein</i>	7.5	g/100g
<i>Fat</i>	6.2	g/100g
<i>of which cholesterol</i>	16.2	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	3.9	g/100g
<i>of which monounsaturated fats</i>	2	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	83	g/100g
<i>of which sugars</i>	47	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	31	g/100g
<i>Fiber</i>	1.7	g/100g
<i>Salt</i>	0.95	g/100g
<i>Sodium</i>	0.38	g/100g
<i>Calcium</i>	34	mg/100g
<i>Iron</i>	0.46	mg/100g
<i>Vitamin A</i>	50	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	2.5	µg/100g
<i>Potassium</i>	127	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	0.5	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	426	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	43	g/100g

## Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	8 %
Dairy protein content	1 %
Total cocoa content	0 %
Customs code	1905319900
Geographic origin	France

## Preservation

**Conditions of preservation before opening :** In a dry place where temperature is maintained at 16-18°C / 60-64°F

**Minimum durability date** 15 months

**QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :**

7 month(s) minimum

**Durability and storage conditions after opening :**

After use, close hermetically the product to protect its properties and store it in the temperatures recommended up to the best-before date registered on the packaging.

### Labeling templates

(E) Best before date : (E) DD/MM/YY (D=Day ; M=Month ; Y=Year) - Batch number : LNNNLLN (L and N = Internal codes) - (P) Manufacturing date : (P) DD/MM/YY (D=Day ; M=Month ; Y=Year)

## CONDITIONING

*Description of packaging*

2.5kg heat-sealed bag + cardboard

## LAST UPDATE

Approved by : Quality Manager

Product informations update

20 April 2022



**B. BOISSARD**  
Resp. Qualité Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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